Stoller
FAMILY ESTATE

2015 DUNDEE HILLS PINOT NOIR ROSÉ

SRP: $25

WINE OVERVIEW

Whole cluster pressed and fermented in stainless steel, our 2015 Pinot Noir Rosé opens with exotic notes of rosewater and ruby red grapefruit followed by subtle floral aromatics of jasmine and other white flowers. The palate is succulent with flavors of watermelon, guava and rose pastilles tethered by mouthwatering acidity that fills each corner of the palate.

HARVEST OVERVIEW

Warm and temperate spring weather prompted an early bud break as well as perfect weather for ideal fruit set, thereby producing larger, luscious clusters with lots of berries. The consistently dry weather and summer sun beautifully ripened the fruit until the end of August when a cold front came in and slowed down the assumed trajectory of our harvest. The cooler temperatures slowed down the sugar accumulation of the fruit and allowed for a longer hang time on the vine. Consequently, we were able to bring in the fruit as the flavors presented themselves. As a result, the wines are concentrated with complex layers and bright acidity.

Bottled	January 2016
T.A.	6.9 g/L
pH	3.06
Alcohol	12.5%

PHONE: 503.864.3404 • WINERY: 16161 NE MCDOUGALL RD, DAYTON, OR 97114 • STOLLERFAMILYESTATE.COM